

Menu

Soups

1

Soup of the day

Seasonal, fresh ingredients

29 PLN

2
Vitamin A and Phosphorus

Fish soup with fish and seafood broth

Seasonal vegetables, fresh herbs

~ Kcal 378 • Protein 14.8 g • Carbohydrates 1.9 g • Fats 7.1 g • Fiber 1.2 g

38 PLN

Starters

1
Potassium and Selenium

Trout ceviche

Horseradish, rhubarb, apple

~ Kcal 184 • Protein 15.7 g • Carbohydrates 19.7 g • Fats 8.6 g • Fiber 0.8

42 PLN

2
Calcium and Magnesium

Grilled asparagus

Goat cheese ice cream, pickles, sour cream

~ Kcal 251 • Protein 9.6 g • Carbohydrates 11.3 g • Fats 18.4 g • Fiber 6.1 g

39 PLN

3
Vitamin C and Potassium

Radish and turnip tartare

Mango, avocado

~ Kcal 129 • Protein 2.5 g • Carbohydrates 8.9 g • Fats 10.0 g • Fiber 3.0 g

34 PLN

4
Folate and Manganese

Campfire-roasted potatoes

Kale, béarnaise sauce, buttermilk, smoked cheese

~ Kcal 428 • Protein 10.6 g • Carbohydrates 24.9 g • Fats 31.6 g • Fiber 2.7 g

36 PLN

5
Vitamin E and G

Kalamata olives

Green pesto

~ Kcal 210 • Protein 2.1 g • Carbohydrates 5.4 g • Fats 19.6 g • Fiber 1.1 g

20 PLN

6

Cheese of the day

Selection by our chef, always fresh and full of character

32 PLN

7

Homemade bread

Freshly baked on-site, served with creamy butter

12 PLN

Menu

Salads



NAMI Salad

32 PLN

Mixed greens, seasonal vegetables, pickles, seeds, herbs, vinaigrette, cracker

~ Kcal 247 • Protein 9.7 g • Carbohydrates 21.4 g • Fats 15.7 g • Fiber 10.1 g



Add-on: Trout smoked with fruit wood

+ 8 PLN

~ Kcal 103 • Protein 16.1 g • Carbohydrates 0 g • Fats 4.62 g • Fiber 0 g



Add-on: Trout baked with lemon & thyme

+ 16 PLN

~ Kcal 130 • Protein 25.9 g • Carbohydrates 0 g • Fats 2.8 g • Fiber 0 g



Add-on: Grilled corn-fed chicken breast

+ 16 PLN

~ Kcal 142 • Protein 16.7 g • Carbohydrates 0 g • Fats 8.3 g • Fiber 0 g

Main courses



Beef Bourguignon

72 PLN

Young seasonal vegetables, confit potatoes

~ Kcal 238 • Protein 35.1 g • Carbohydrates 14.9 g • Fats 5.2 g • Fiber 2.9 g



Duck breast

76 PLN

Herb dumplings with buckwheat groats, beet greens with currant and farmhouse cream

~ Kcal 592 • Protein 56.1 g • Carbohydrates 33.9 g • Fats 23.2 g • Fiber 3.7 g



Trout fillet

74 PLN

Horseradish and potato puree, fish brine with yogurt, fresh herbs with sour cream

~ Kcal 304 • Protein 31.4 g • Carbohydrates 20.7 g • Fats 9.02 g • Fiber 2.39 g



Roasted Halibut Fillet

82 PLN

Pickled cabbage, confit potatoes, tartar sauce with leek and apple, leek sauce in white wine

~ Kcal 688 • Protein 38.5 g • Carbohydrates 31.0 g • Fats 45.0 g • Fiber 3.3 g



Herb Dumplings with Buckwheat Groats

48 PLN

Green vegetables, heirloom tomatoes and pickles, bryndza cheese

~ Kcal 485 • Protein 24.6 g • Carbohydrates 54.1 g • Fats 14.5 g • Fiber 7.8 g



Open Cabbage Roll

44 PLN

Brown rice with pistachios, chestnuts and cranberries, pickles, tomato sauce, chive aioli

~ Kcal 260 • Protein 6.6 g • Carbohydrates 40.1 g • Fats 9.8 g • Fiber 4.3 g



Green Risotto

48 PLN

Asparagus, celery

~ Kcal 612 • Protein 13.9 g • Carbohydrates 72.9 g • Fats 25.8 g • Fiber 5.6 g

Desserts



Chocolate cake with cherry

36 zł

Coffee cream, cherry ice cream

~ Kcal 332 • Protein 9.8 g • Carbohydrates 43.7 g • Fats 15.2 g • Fiber 2.1



Mango Tart

38 zł

Coconut mousse, lime ice cream

~ Kcal 258 • Protein 3.5 g • Carbohydrates 36.6 g • Fats 11.1 g • Fiber 0.9



Ice Cream of the Day

34 zł

Crumble, coulis, seasonal fruits